



THE COMMON STOVE

Lunch Friday & Saturday | Dinner Wednesday to Sunday

 **Tarlant Champagne** 19/gls
Great, Family-owned Grower Champagne


 **The Edmund Fitzgerald** 14
Gin, Lemon, Lillet Blanc, Benedictine

 **Naked & Shameless** 14
Mezcal, Aperol, Chartreuse, Lime

APPETIZERS

Bone Marrow 18
Parsley, Capers, Shallot & Sourdough

Steak Tartare 22
Pickled Morels, Egg Yolk, Lemon, Herbs, Sourdough

 **Burrata** 17
Shaved Beets & Apple Relish

Fire-Roast Scallops 25
Cauliflower Puree, Dill Oil

 **New Farm Salad** 14
Mustard Greens, Snap Peas, Pistachio, Radish


 **Heirloom Carrots** 13
Spiced Carrot-top Zhug, Dates, Almonds

ENTREES FROM THE WOOD-FIRED GRILL

Lobster Pasta 46
Mascarpone-filled, Lobster Bisque, Lemon

Grilled Half-Chicken 32
Chicken Jus, Morels, Herbs

West Coast Halibut 36
New Potato, Celtuce, Beurre Blanc

 **Fire-Roast Zephyr Turnip** 22
Yellow Curry, Lentils, Cilantro, Mint

The Swinton Burger & Fries 24
Shortrib & Chuck Patty, Caramelized Onions

WOOD-FIRED STEAKS

Dry-aged, Grass-fed, Ontario Beef. Seasoned only with salt and cooked over an ash-maple wood fire.

Ribeye (16oz) 60
with Chimichurri Sauce
Dry-aged for 45 days
Rich, buttery & juicy.

Porterhouse (35oz) 155
with Bone Marrow & Chimichurri
for 2 - 3 people
Part striploin, part fillet. Meaty, tender.


Fillet (7oz) 47
with Yukon Gold Fries
Aged for 28 days
Light, lean & tender.


Cowboy Ribeye (30 - 50oz)
with Chimichurri Sauce
for 3 - 5 people, \$4 / oz
Fatty & juicy. Worth the wait!


Sunday Roast 39
SUNDAY ONLY - LIMITED AVAILABILITY!
Prime Rib Roast beef (10oz), Roast Potatoes,
Carrots & Brussels, Gravy & Horseradish

VEGETABLE DISHES

 **Yukon Gold Fries** 8
Garlic Aioli

 **Welsh Bros. Asparagus** 12
Hollandaise

 **Common Salad** 8
Boston Bib Lettuce, Shallot, Herbs

 **Heirloom Carrots** 13
Spiced Carrot-top Zhug, Dates, Almonds

Brussels Sprouts 10
Soy & Fish Sauce, Peanut, Togarashi